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INFORMATION REPORT

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PREPARED AND DISSEMINATED BY

CENTRAL INTELLIGENCE AGENCY

COUNTRY

Hungary

SUBJECT

Cooks' Training School/Kitchen Field Equipment/
Military Personalities

USAF review completed.

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SUPPLEMENT TO REPORT #

THIS IS UNEVALUATED INFORMATION

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1.

1. [REDACTED]
2. On 25 Aug 56 I was sent to Budapest to attend a cooks' training school, located at 29b Kerepesi Street. It is a three-story building, located within a kaserne, which contains three additional buildings [On file [REDACTED] is a sketch of Kaserne enclosing cooks' training school, classified Confidential]. I am familiar with the floor plan of the ground floor of the school building [On file [REDACTED] is a sketch of the cooks' training school, ground floor, not drawn to scale, classified Confidential]. The second floor plan was identical to the ground floor but only two rooms on the second floor were used. One of them was directly above the ration storage room with the same dimensions as the ration storage room and was used as instructors' quarters. The other room was directly above the day room with the same dimensions as the day room, and was used as a classroom. The third floor was identical with the other two floors but was not occupied at all. I am able to draw a floor plan of the school kitchen [On file [REDACTED] is sketch of kitchen floor plan and gas range used in cooks' school, not to scale, classified Confidential].
3. This school gave instruction in basic cooking to men destined to become cooks. It could accommodate 160 students at a time. There were 157 in my class. The normal course is of six weeks duration, but, for some reason, I had already completed seven weeks of schooling and still had two more weeks to go before I finished. I never did finish since all classes stopped when the revolution began. The course consisted of three main subjects, the first of which was learning how to make various soups and vegetable dishes, the second was preparing stew-type dishes, meats and baking pastries, and the third main subject was a study of three of the existing 12 types of rations.

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4. At this school I learned how to make approximately 30 different kinds of soups, 35 different vegetable dishes, six or eight various stew-type dishes, and learned how to bake four or five different types of pastries. There was more to the baking portion of the course, but I did not have it because of the revolution. The three types of rations I studied were called one, two and three. I was told that each of these rations provided for five thousand calories daily. The 1st ration was for Infantry and Artillery troops, the second for Armored troops, and the third for Air Force, Green AVH, Engineer and Signal troops and for NCO schools. A typical day's ration for each of these three types of rations is as follows:

	1st Type	2nd Type	3rd Type
Breakfast	Soup (dehydrated) Cereal Coffee (black) 200 grams of bread	Same as #1 plus: butter, fruit, or bacon	Same as #2 except coffee has cream in it
Lunch	Soup Goulash or a vegetable preparation, 200 grams of bread	Same as #1	Same as #2 plus fruit or candies
Dinner	Soup cooked with a meat or vegetable, 200 grams of bread, sometimes dessert	Same as #1	Same as #2 plus coffee or fruit

5. The only difference between the summer and winter rations appeared to be that in the winter 300 grams of bread were issued instead of 200 grams. Although in the above examples the No 3 ration appears to have a greater caloric content, we were told that by substituting foods the caloric content of all three types of rations was five thousand calories, but that the higher numbered types of rations were more appealing and were tastier. These rations were issued already broken down into the various types so all a cook had to do was to cook the food.
6. Four times during this training I worked with a mobile field kitchen. We cooked meals with this equipment, but we actually never left the school area to do this. I was a disinterested student and never paid too much attention, but I can draw a rough diagram of this equipment with all measurements being only approximate. On file is sketch of field kitchen - classified Confidential. It was possible to cook with this kit while travelling. Although there were only two of these field kitchens at this school, which are the same as the one in my sketch, I have seen others that were slightly different in that in some models the smoke stack protruded from the front of the trailer, some from the top as the ones at the school did, and some in which the smoke stack protruded from the side of the trailer. These are the only differences I noted in the various field kitchens that I saw. These field kitchens are actually trailers and are towed by a truck upon which the actual rations and other necessary equipment, such as tents in which to work, work tables, shovels, axes, etc, are carried. I do not know what type or size military unit this mobile kitchen was designed to support. I also do not know exactly what component parts are supposed to accompany it but as I remember, it contained the following items:
- a. A long pole with two hooks on it. This pole is stuck through the two handles of the pots and with a man on either end of the pole it is possible to lift a pot out of its recess in the trailer.

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- b. Three pots, each of 75 litre capacity. Each pot is approximately 60 to 70 cm in diameter at the top, has a round-oval shaped bottom, and is approximately 80 cm high. I did not notice what material these pots were made of.
 - c. Three cutting boards. I do not know the exact dimensions, but they were as long as the trailer is wide because they just fit into the utensil box which covers the width of the trailer. One of these boards was for cutting raw meats, one for cutting cooked meats, and one for cutting vegetables.
 - d. One mallet used to tenderize meat.
 - e. One meat fork
 - f. One soup ladle
 - g. Two slit-bottom serving spoons
 - h. One small meat grinder
 - i. Two or three sharp knives
7. As I recall, the actual number of spoons, knives, etc, varied. It all depended on the number of troops being served. Also the number of tents carried on the truck would vary for the same reason. Each tent was divided, by using work tables, into three sections. One was a general working area, one for meat cutting, and one for food storage. The dimensions of this tent were approximately three and one half to four meters wide, four to five meters long and two meters high. There was one entrance and all sides of the tent were enclosed. As far as I know no protective netting to guard against insects was issued with this tent.
8. Another item of equipment which I saw but never worked with is called a "Buko Ust". It is a complete one-piece unit which contains a fire box and kettle. It is so constructed that the top portion which contains the kettle can be tipped to one side to empty the contents while the lower portion which contains the fire-box remains stationary. I am not at all positive of the dimensions of this piece of equipment, but I am willing to draw a sketch showing approximately what it looks like /On file is sketch of "Buko Ust" (tilting pot), classified Confidential/. I saw two or three of these at the school. The ones I saw had a 100 litre kettle capacity. I was told that they are made with kettles of 75, 100, 150 and 250 litre capacity. The ones I saw had two handles, one on each side, so I assume that they can be carried by two men. They also had some type of metal bar which fits over the top of the lid and was fastened to the sides of the kettle so that the lid was held securely in place. I also assume that with this attachment it would be possible to cook with this piece of equipment while travelling.
9. A Major Gyula Losonczi commanded this cooks' training school. There were four instructors; one of whom was a civilian that I did not know. I knew three of them - Sgt Domiter, Sgt Kajcsa, and Sgt Koncsik.
10.

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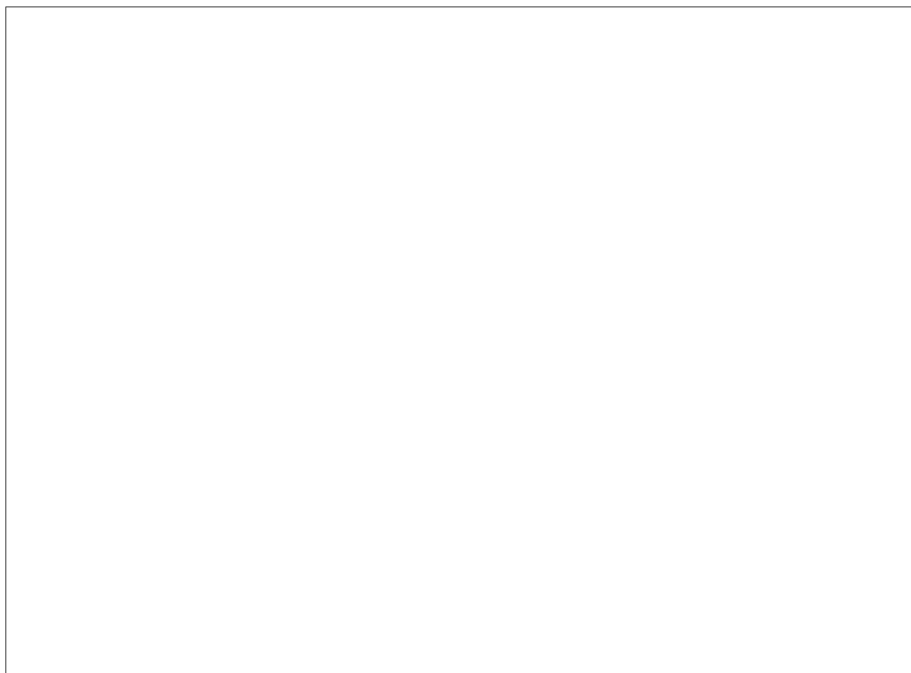
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On file are the following:

25X1

- I - Sketch of Kaserne enclosing Cooks' Training School. Classified Confidential
- II - Sketch of Floor Plan of Cooks' Training School. Classified Confidential
- III - Sketch of Kitchen Floor Plan and Gas Range Used in Cooks' Training School. Classified Confidential
- IV - Sketch of Field Kitchen. Classified Confidential
- V - Sketch of "Buko Ust" (Tilting Pot). Classified Confidential

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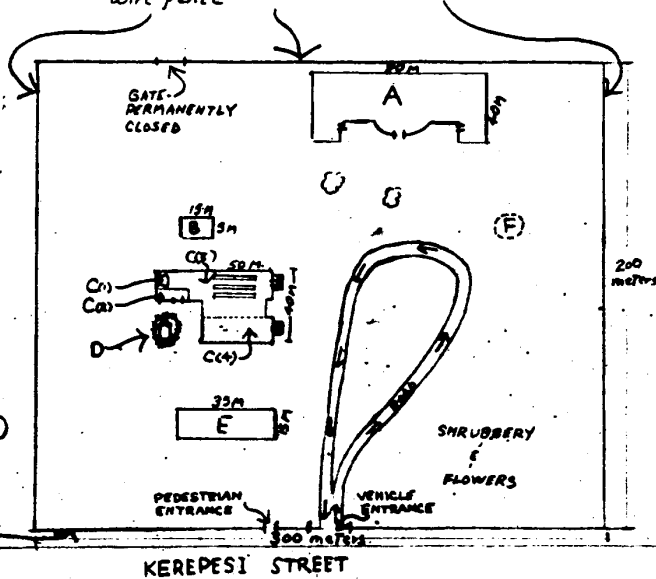
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3 sides surrounded by 2 meter concrete black fence topped w/ a 30 cm. barbed wire fence

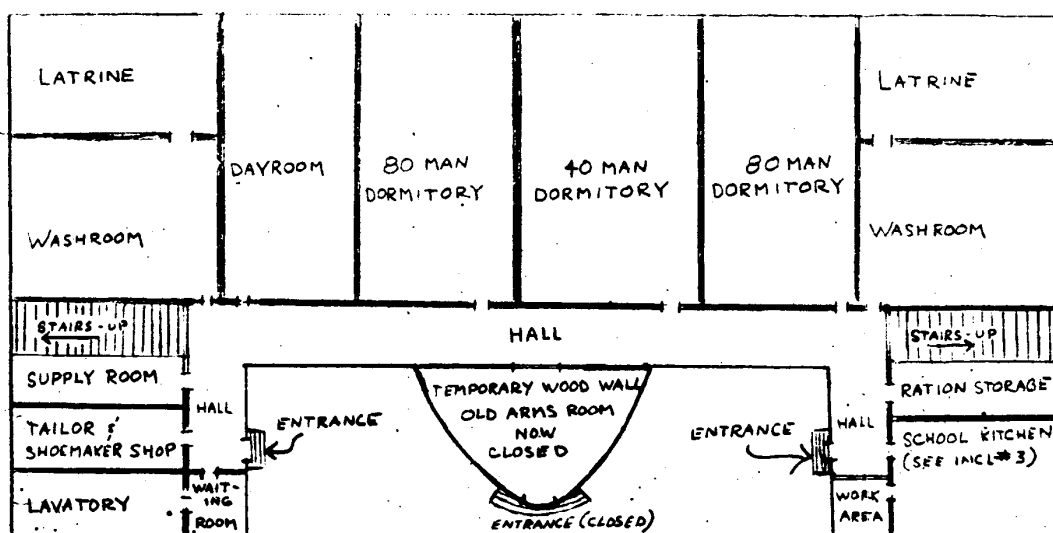


- A = Main Bldg. Cooks Training School
3 stories, Grey brick, red tile roof
- B = Civilian grounds-keepers quarters
1 story
- C = Store
- C(a) = PX
- C(b) = E.M. mess hall w/ 3 long tables
- C(c) = ~~Structure~~
Structure is 1 story, new grey brick, tile roof
- D = Cellar w/ grating for cover, has steps leading down to a door entrance. Surrounded by barbed wire 1 meter height. Use unknown. Approx 2x4 meters.
- E = Officers quarters - 4 officers from another Kaserne live here w/ their families. Names, ranks, & location of their parent Kaserne unknown. Is a 2 story bldg.

Confidential

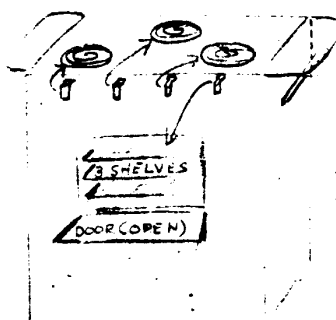
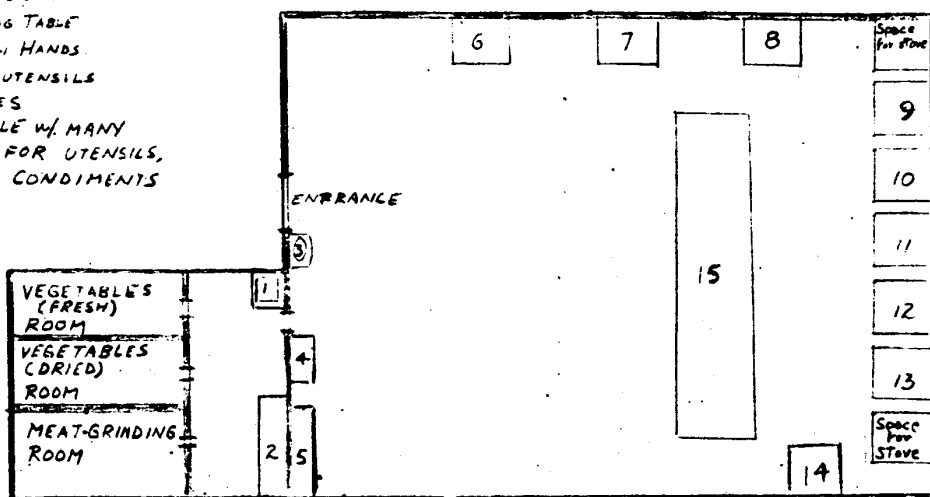
SKETCH OF KASERNE ENCLOSING
COOKS TRAINING SCHOOL

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SKETCH OF FLOOR PLAN OF
COOK'S TRAINING SCHOOL
(GROUND FLOOR - NOT TO SCALE)

- 1: SINK FOR POTS & PANS
 2: MEAT CUTTING TABLE
 3: SINK TO WASH HANDS
 4 & 5: CLOSETS FOR UTENSILS
 6-9: GAS RANGES
 10: WORK TABLE W/ MANY
 DRAWERS FOR UTENSILS,
 SPICES, & CONDIMENTS



TYPICAL GAS RANGE
 3 BURNERS, 3-SHELF
 OVEN, ARROWS
 INDICATE CONTROL
 KNOBS, DIMENSION,
 MAKE OR MODEL
 UNKNOWN HAS 2
 COLLAPSIBLE WORK-
 TABLES - ONE PER SIDE.
 ALL RANGES WERE
 IDENTICAL

SKETCH OF KITCHEN FLOOR PLAN
 GAS RANGE USED IN COOKS TRAINING
 SCHOOL (NOT TO SCALE)

Confidential

UTENSIL BOX - CONTAINS - 3 CUTTING BOARDS, MEAT TENDERIZING HAMMER, SOUP LADLES, SERVING SPOONS, BASTING SPOONS, KNIVES, & MEAT GRINDER. LID IS SEALED IN PLACE.

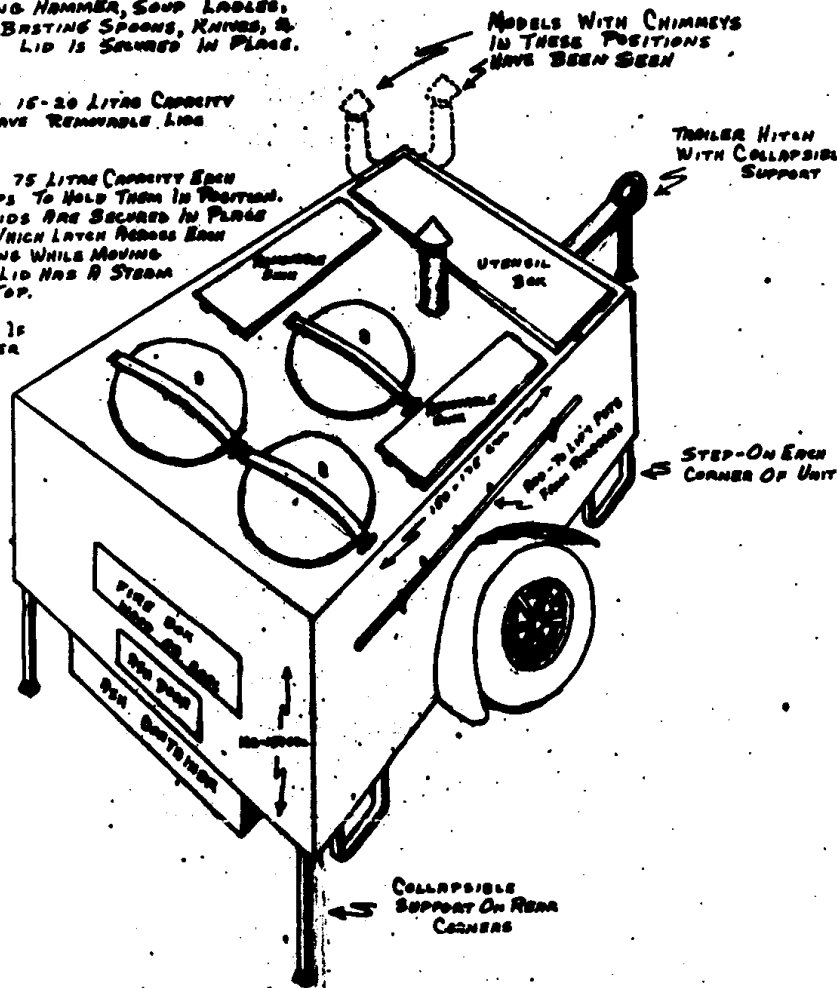
REMOVABLE SINKS - 15-20 LITRE CAPACITY HAVE REMOVABLE LIDS

3 COOKING POTS OF 75 LITRE CAPACITY EACH HAVE FLANGED TOPS TO HOLD THEM IN POSITION. FIRMLY FITTING LIDS ARE SECURED IN PLACE BY METAL BARS WHICH LATCH ACROSS EACH LID, MAKING COOKING WHILE MOVING POSSIBLE. EACH LID HAS A STEAM ESCAPE JET ON TOP.

UNKNOWN TO SOURCE IF COOKING WAS UNDER PRESSURE.

MODELS WITH CHIMNEYS IN THESE POSITIONS HAVE BEEN SEEN

TRAILER HITCH WITH COLLAPSIBLE SUPPORT



FIELD KITCHEN

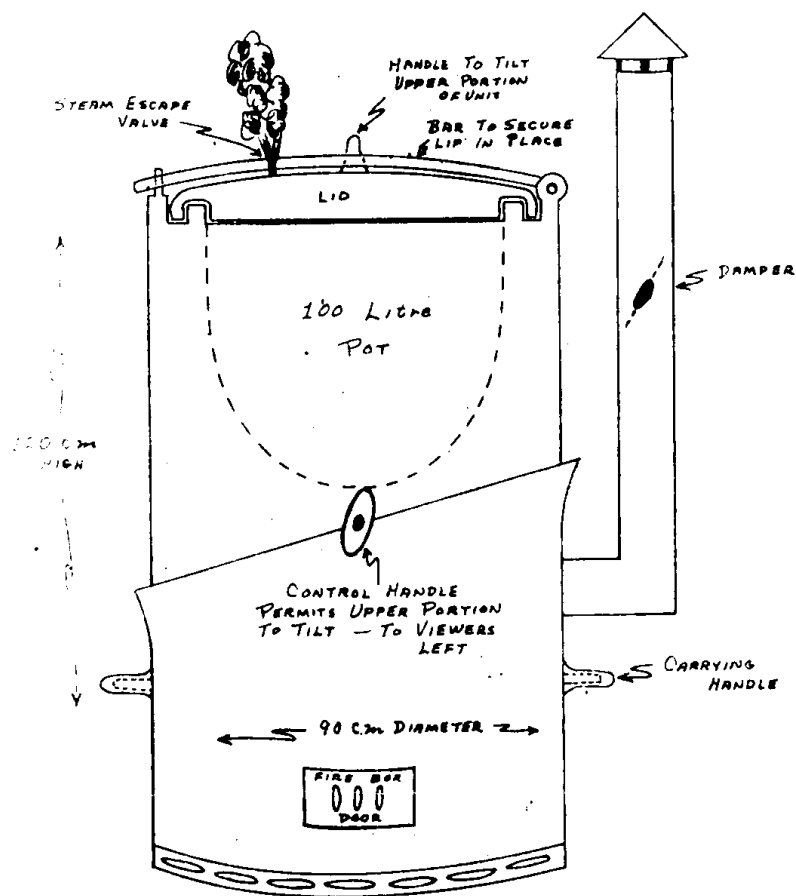
(NOT TO SCALE - DIMENSIONS APPROXIMATE)

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SKETCH OF "BUKO UST" (TILTING POT)
(NOT TO SCALE - DIMENSIONS ONLY APPROXIMATE)
- CONFIDENTIAL -

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